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Restaurant News

Kiki's Bakeshop Replaces The Granary in Watkinsville

By Hillary Brown | June 18, 2014 10:18am



So, the sad news here is that The Granary, a marvelous little bakery in downtown Watkinsville that sold hard-to-find baking ingredients and focused on whole-grain versions of standards that were just as good as those made with refined flour, is closed.

The good news is that local Kirsten Bradford bought the business and has turned it into <u>Kiki's Bakeshop</u>.

Bradford, who used to work for Peter Dale at The National, has wanted to own her own bakery for years, and she says Kiki's is more of a full-service bakery than The Granary was. She's still using all-natural King Arthur flour for all the breads and pastries and focusing on quality, but she's selling less of the raw bulk materials and adding other things to buy.

She says, "I am adding a lot of other fresh baked goods such as cakes, pies, cookies, lemon bars and other desserts. We also offer lunch items such as pimento cheese, chicken salad and hummus, all made in house." Kiki's is open weekdays 7 a.m.–5:30 p.m. and Saturdays 7 a.m.–4 p.m.